

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/5/2015 **Business ID:** 117412FE
Business: CITY SUPER BUFFET

12225 S STRANG LINE RD
OLATHE, KS 66062

Inspection: 42001758
Store ID:
Phone: 9137826888
Inspector: KDA42
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/05/15	02:00 PM	04:40 PM	2:40	0:10	2:50	0	
Total:			2:40	0:10	2:50	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 4 Priority foundation(Pf) Violations 3

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
.. .. p

Employee Health

2. Management awareness; policy present.

Y N O A C R
p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices	Y	N	O	A	C	R
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4. Proper eating, tasting, drinking, or tobacco use

p

5. No discharge from eyes, nose and mouth.

p

Preventing Contamination by Hands	Y	N	O	A	C	R
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6. Hands clean and properly washed.

.. p .. . p ..

Fail Notes | 2-301.14(I) | *P - Wash Hands (As needed) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and after engaging in other activities that contaminate the hands [Employee handling raw chicken without gloves and then handling clean equipment, equipment was then placed on shelf as clean for use. COS-Educate, employee washed hands and equipment was washed and sanitized.]*

7. No bare hand contact with RTE foods or approved alternate method properly followed.

p

8. Adequate handwashing facilities supplied and accessible.

.. p .. . p ..

Fail Notes | 6-301.12 | *Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Hand sink near walk in cooler 2 not provided with hand drying provisions. COS-Provided paper towels.]*

Approved Source	Y	N	O	A	C	R
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9. Food obtained from approved source.

p

10. Food received at proper temperature.

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11. Food in good condition, safe and unadulterated.

p

12. Required records available: shellstock tags, parasite destruction.

.. p .. .

Fail Notes | 3-402.12(C) | *Pf - Parasite Destruction Records (From the Supplier) - If raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in READY-TO-EAT form, and the FISH are raised and fed to be parasite free, a written agreement or statement from the supplier or aquaculturist stipulating that the FISH were raised and fed to be parasite free shall be obtained by the PERSON IN CHARGE and retained in the records of the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH. [No parasite destruction record or proof of farm raised salmon served raw in sushi provided]*

Protection from Contamination	Y	N	O	A	C	R
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13. Food separated and protected.

.. p .. . p ..

Fail Notes | 3-302.11(A)(1)(a) | *P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables [In walk in cooler 2, raw unpasteurized shell egg stored over ready to eat cabbage. COS-Moved eggs to bottom shelf]*

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Protection from Contamination

Y N O A C R

Fail Notes 3-304.11

P - FOOD shall only contact surfaces of EQUIPMENT and UTENSILS that are cleaned and SANITIZED or SINGLE-SERVICE and SINGLE-USE ARTICLES.
[In make table, container of raw chicken, raw shrimp and raw beef with one utensil for scooping. Utensil stored in raw shrimp with visible raw chicken on top of utensil scoop, visibly cross contamination. Person in charge stated one scoop is used for all raw products. COS- Educate, Utensil removed, washed and sanitized. Clean utensils placed in each container to eliminate cross contamination.]

14. Food-contact surfaces: cleaned and sanitized.

.. p

Fail Notes 4-601.11(A)

Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.
[On shelf, 2 large metal bowls stored as clean with food residue. On wall magnet, 6 knives stored as clean with dried food residue. COS-Placed in warewash area to wash and sanitize. Ice cream machine with nozzles and surrounding underneath area with accumulation of black mold.]

15. Proper disposition of returned, previously served, reconditioned and unsafe food.

.. .. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures.

p

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding.

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18. Proper cooling time and temperatures.

p

This item has Notes. See Footnote 2 at end of questionnaire.

19. Proper hot holding temperatures.

p

This item has Notes. See Footnote 3 at end of questionnaire.

20. Proper cold holding temperatures.

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This item has Notes. See Footnote 4 at end of questionnaire.

Fail Notes 3-501.16(A)(2)

P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.
[At buffet 1-Melon stored above food rim level at 60F. Person in charge stated placed on buffet 30 minutes prior. COS-Placed in deeper pan to rapid cool and rapid serve. Walk in cooler 1, hard boiled egg at 48F, raw fish at 50F, imitation crab at 51F, cut melon at 51F, noodles at 50F. Ambient air of cooler at 52F. Person in charge stated the items were pulled from walk in cooler 2, prepared and placed in walk in cooler 1 less than 4 hours prior. COS-Items placed in walk in cooler 2 to rapid cool. In pepsi cooler, open container of rice pudding at 50F. Ambient air of cooler at 51F. Person in charge stated placed in cooler 2 hours prior. COS-Placed in separate reach in cooler to rapid cool.]

21. Proper date marking and disposition.

p

This item has Notes. See Footnote 5 at end of questionnaire.

22. Time as a public health control: procedures and record.

p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

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Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

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26. Toxic substances properly identified, stored and used.

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Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

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29. Water and ice from approved source.

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30. Variance obtained for specialized processing methods.

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Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

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<i>Fail Notes</i>	3-501.15(A)	<i>Pf - TCS Cooling (Methods) - Cooling shall be accomplished in accordance with the required time and temperature criteria by using one or more of the following methods based on the type of FOOD being cooled: placing the FOOD in shallow pans; separating the FOOD into smaller or thinner portions; using rapid cooling EQUIPMENT; stirring the FOOD in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; or, other effective methods.</i> <i>[In walk in cooler 1, cooked noodles in plastic tub covered with plastic wrap with build up of condensation and not able to allow adequate air flow. COS-Educate, person in charge removed plastic wrap.]</i>
	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[Walk in cooler 1 not able to adequately hold potentially hazardous food (PHF). Ambient air at 52F.</i> <i>Pepsi reach in cooler not able to adequately hold PHF. Ambient air at 50F.</i> <i>Person in charge placed a call for maintenance while inspector on site.]</i>

32. Plant food properly cooked for hot holding.

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33. Approved thawing methods used.

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34. Thermometers provided and accurate.

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<i>Fail Notes</i>	4-204.112(B)	<i>Temperature Measuring Devices (Integrated or Affixed) Cold or hot holding EQUIPMENT used for POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be designed to include and shall be equipped with at least one integral or permanently affixed TEMPERATURE MEASURING DEVICE that is located to allow easy viewing of the device's temperature display.</i> <i>[No temperature measuring device in sushi reach in cooler.]</i>
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Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification	Y	N	O	A	C	R
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<i>Fail Notes</i>	3-302.12	<i>Food storage containers (Common Name) Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.</i> <i>[On shelf near wok, 3 containers of white powder not labeled. Person in charge stated items were salt, msg, and sugar.]</i>
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Prevention of Food Contamination	Y	N	O	A	C	R
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36. Insects, rodents and animals not present.

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This item has Notes. See Footnote 6 at end of questionnaire.

<i>Fail Notes</i>	6-202.15(A)(3)	<i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors.</i> <i>[Back receiving screen door with visible light all around door. Gap around door measuring at 1/4 inch. COS-Solid door closed to seal gap from screen door.]</i>
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37. Contamination prevented during food preparation, storage and display.

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38. Personal cleanliness.

p

39. Wiping cloths: properly used and stored.

p

40. Washing fruits and vegetables.

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Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

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42. Utensils, equipment and linens: properly stored, dried and handled.

p

43. Single-use and single-service articles: properly used.

p

44. Gloves used properly.

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Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

p

46. Warewashing facilities: installed, maintained, and used; test strips.

p

This item has Notes. See Footnote 7 at end of questionnaire.

47. Non-food contact surfaces clean.

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<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</i> <i>[Accumulation of black mold on spray nozzle handles, accumulation of debris on reach in cooler door seals and reach in cooler door handles. Accumulation of dust on walk in cooler fan covers. Accumulation of dust on shelf in walk in cooler 1 and 2 as well as dry storage shelf.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.

p

49. Plumbing installed; proper backflow devices.

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KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [In ladies restroom, all 3 hand sink faucets leaking when turned to the on position. Spray nozzle at warewash station not working and tied with cloth.]*

50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.11 *PHYSICAL FACILITIES shall be maintained in good repair. [Tall reach in cooler near wok with broken door seals. In preparation area, holes in wall near floor and broken tiles.]*
6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [On floor and walls in dish area, build up of black mold. Walls throughout kitchen area with build up of grease and dried food debris.]*

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other

Y N O A C R

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

Material Distributed	Education Title #09	Did You Wash 'Em Flier
	Education Title #33	Refrigeration Temperature Log
	Education Title #37	Manual Dishwashing Procedures Sign
	Education Title #42	Daily Self-Inspection Checklist

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking temperature-Chicken/188F

Footnote 2

Notes:

Cooling-On counter at 2:15pm chicken in tub 1 at 143F, tub 2-chicken at 135F, tub 3-chicken at 138F. Second temperature of chicken at 3:15pm, tub 1 at 104F, tub 2 at 95F, tub 3 at 98F.

Footnote 3

Notes:

Hot holding-Steam table 1-Egg drop soup/181F, Steam table 2-Chicken/160F, Steam table 3-beef/149F, Steam table 4-Fish/151FE

Footnote 4

Notes:

Cold Holding-Walk in cooler 2-Chicken/38F, noodles/43F, make table 1-beef/38F, make table 2-fish/40F, Tall reach in cooler-chicken/40F, buffet/lettuce/41F, buffet 2-melon/40F, buffet 3-egg/39F,

Footnote 5

Notes:

In walk in cooler 2, container of chicken not marked with date. Person in charge stated cooked the night before within 24 hours.

Footnote 6

Notes:

Last invoice date of pest control 5/12/15

Footnote 7

Notes:

Chlorine warewash machine measured at 100ppm

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/5/2015 **Business ID:** 117412FE
Business: CITY SUPER BUFFET

12225 S STRANG LINE RD
OLATHE, KS 66062

Inspection: 42001758
Store ID:
Phone: 9137826888
Inspector: KDA42
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/05/15	02:00 PM	04:40 PM	2:40	0:10	2:50	0	
Total:			2:40	0:10	2:50	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 06/15/15

Inspection Report Number 42001758

Inspection Report Date 06/05/15

Establishment Name CITY SUPER BUFFET

Physical Address 12225 S STRANG LINE RD City OLATHE

Zip 66062

Additional Notes
and Instructions

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